IN THE CLAIMS

Please amend the claims to read as follows wherein changes in a claim are shown by strikethrough for deleted matter and underlining for added matter:

1. (Presently amended) Method for the preparation of a meat substitute product which comprises protein, wherein:

[1]a) a protein material, a hydrocolloid which precipitates with metal cations and water are combined,

[2]b) the composition from step 1) is formed into a homogenous mixture,

[3]c) the mixture from 2) is mixed with a solution of a metal cation with a valency of at least 2, in order to form a fibrous product,

[4]d) the fibrous product is isolated,

wherein the protein material comprises a milk protein material, and the mixture of milk protein material, hydrocolloid which precipitates with metal cations and water is formed in the presence of an amount of a material capable of complexing calcium ions~~.~~ wherein the milk protein material is selected from curd from cheesemaking, cheese, or mixtures thereof.

2. (Previously amended) Method according to claim 1, wherein a mixture of the protein material and water is made, the material capable of complexing calcium ions is added to this mixture and then the hydrocolloid which precipitates with metal cations is introduced.

3. (Canceled)

4. (Currently amended) Method according to claim 1, wherein the material capable of complexing calcium ions is a phosphate material and is selected from alkali metal and ammonium salts of phosphoric acid or polyphosphoric acid.

5. (Previously amended) Method according to claim 4, wherein the phosphate material is selected from disodium hydrogen phosphate, sodium hexametaphosphate and trisodium phosphate.

6. (Previously amended) Method according to claim 4, wherein the phosphate material is sodium polyphosphate $(NaPO_3)_n$, wherein n ~ 25.

7. (Previously amended) Method according to claim 4, wherein the amount of phosphate material is at least sufficient to form a complex with free calcium ions which are present.

8. (Previously amended) Method according to claim 7, wherein the amount of phosphate material is 0.1 – 1.5% by weight, based on the total of all the constituents of the homogenous mixture.

9. (Previously amended) Method according to claim 1, wherein the hydrocolloid which precipitates with metal cations is present in an amount of 0.1 – 10% by weight, based on the total of all the constituents of the homogenous mixture.

10. (Previously amended) Method according to claim 9, wherein the hydrocolloid which precipitates with metal cations is sodium alginate.

11. (Previously amended) Method according to claim 4, wherein the pH of the homogenous mixture of protein, hydrocolloid which precipitates with metal cations, phosphate material and water is set to a value in the range from 4 – 7.

12. (Previously amended) Method according to claim 11, wherein to prepare a product with a meat-type structure starting from milk protein material, the pH is set to a value between 5.0 and 7.0.

13. (Previously amended) Method according to claim 11, wherein to prepare a product with a fish-type structure starting from milk protein material, the pH is set to a value between 4.5 and 6.0.

14. (Previously amended) Method according to claim 1, wherein a finishing material selected from flavouring, colouring and vegetable or animal fat, vegetable or

animal protein and/or mixtures of two or more such materials is added to the homogenous mixture which has been formed.

15. (Previously amended) Method according to claim 1, wherein to form a fibrous product starting from cheese curd:

a) identical quantities by weight of cheese curd and water at approximately 50°C are mixed (total weight 2A) in the presence of 0.8 – 1.2% by weight, based on 2A, of sodium polyphosphate,

b) 2.5 – 3.5% by weight, based on 2A, of sodium alginate, as well as water at approximately 50°C in an amount by weight A, are added with stirring,

c) the homogenous mixture formed is mixed with stirring with a 3 – 5% by weight strength $CaCl_2$ solution in an amount by weight A to form a fibrous product, and

d) the fibrous product formed is isolated and finished.

16. (Previously amended) Method according to claim 1, wherein to form a fibrous product starting from cheese:

a) identical quantities by weight of grated cheese and water at approximately 50°C are mixed (total weight of 2B) in the presence of 0.8 – 1.2% by weight, based on 2B, of sodium polyphosphate,

b) 2.5 – 3.5% by weight, based on 2B, of sodium alginate, as well as water at approximately 50°C in an amount by weight B, are added with stirring,

c) the homogenous mixture formed is mixed with stirring with a 3 – 5% by weight strength $CaCl_2$ solution in an amount by weight B to form a fibrous product,

d) the fibrous product formed is isolated and finished.

17. (Canceled)

18. (Canceled)

19. (Canceled)

20. (Canceled)

21. (Previously amended) Method according to claim 1, wherein the fibrous product, after it has been formed and isolated, is pasteurized in order to be finished.

22. (Previously amended) Method according to claim 1, wherein the fibrous product is packaged.

23. (Previously amended) Meat substitute product obtained using the method according to claim 1.

24. (Previously amended) Savoury or sweet snack obtained by processing a fibrous product formed with the aid of the method according to claim 1.

25. (Original) Ready to consume meat substitute product obtained by culinary processing of a product according to claim 23.